

# PACIFIC PRINCESS

## STATEMENT OF CORRECTIVE ACTION FOLLOWING U.S.P.H.S. INSPECTION IN SAN FRANCISCO - THURSDAY 29<sup>TH</sup> MAY 2003

NO.	LOCATION	ITEM DESCRIPTION	REF	POINTS	CRITICAL	DEPT. RESPONSIBLE	CORRECTIVE ACTION	DATE COMPLETE
01	FOOD SERVICE GENERAL	Fryer coils were encrusted with burned on grease/food debris in the Main Galley Deck 4, Bell-Box Deck 2 and the Crew Galley	26	3	YES	PSD/SPFB	New Cleaning procedures involving metal brush-works implemented Immediately	29 May 03
02	MAIN GALLEY DECK 4	The Hobart mixer collar was soiled with food debris, liquid and corrosion.	26	3	YES	PSD/SPFB	Corrected Immediately	29 May 03
03	BELL BOX DECK 5	The Vitality Juice Machine was soiled with a moldy residue in the interior dispensing line of the Orange Juice dispenser.	26	3	YES	PSD/SPFB	New Cleaning procedures involving small bottle brushes for nozzle cleaning implemented	29 May 03
04	FOOD SERVICE GENERAL	Five Ice machines were opened and inspected and all five of the interior food contact areas of the ice cuber and bins were soiled. All of the Manitowoc ice machines' float bins were soiled as well as 2 counter ice bins that were soiled ( Crew Mess & Garde manger)	26	3	YES	PSD/SPFB CTO	Ice machines are emptied on a regular basis and cleaned (Log was implemented 2 months ago) . All bins have been cleaned and sanitized. Brown spots on surfaces are result of strong chlorine splashes left behind from cleaning these units. All the technical compartments cleaned. Water side is cleaned and sterilized at 3 monthly intervals, but some particulate observed in water trays so inline filters will be installed.	29 May 03
05	MAIN GALLEY DECK 4	Soil was noted along the profile strips on the deck head above the fryers	33	1	NO	PSD/SPFB	Areas above and round fryers are cleaned – corrected immediately	09 May 03
06	FOOD SERVICE GENERAL VENTILATION	The Ventilation system did not adequately remove the condensation from the Gaylord canopy above the flat grill, fryer, and soup section and combi oven areas.	37	0	NO	CTO	Extraction volume checked . Air supply temps found too cold at 14°C promoting condensation, adjusted to 20°C. Combi ovens steam volumes will be checked to determine correct operation.	05/31/03
07	VENTILATION	The Ventilation units and hoods were	27	0	NO	PSD/SPFB	Hood cleaning in all galley areas in	30 May 03

	ON	not clean in the Gaylord canopy and in Bell Box on Deck 5.					progress	
08	BAKERY	The Walk – In cooler deck was cracked	33	1	NO	CTO	Repair completed.	05/31/03
09	MAIN GALLEY POTWASH	The data plate on the potwash unit was not easily readable. The pressure gauge read 45psi and the temperature gauge read 170 degrees F. The above readings were not what was listed on the data plate. The Dish temperature was above 160 degrees F.	22	0	NO	CTO	Lower decks FW system pressure reducer defective, repaired. Individual regulator on order for m/c supply as none originally installed. New data plates ordered.	05/31/03
10	ICE MACHINES	The Manitowoc ice machines (3 inspected) showed evidence of corrosion on the food contact surfaces inside the bin. A soft open cell insulation tape/sealant surrounded the cuber cover. The sealant was saturated in the areas and corrosions/mold was noted behind and around the panel cover. The Manitowoc ice machine did not have a profile strip between the bin and cover in the Garde Manger. The saturated open cell insulation tape/sealant leaked directly into the bin.	20	0	NO	PSD/CTO	OME gasket is closed cell but absorbs water. Correct closed cellular tape will be supplied. All bins will be checked for corrosion and cleaned as required.	
11	ICE MACHINES MANITOWOC	The exterior seam of the ice machines were sealed with soft sealant or open cell insulation and the area was saturated with moisture that leaked down the side of the machine.	27	0	NO	CTO	Correct closed cellular tape will be supplied.	
12	BELL BOX DECK 5	The soda dispensing gun was soiled.	28	0	NO	PSD/SPFB	Cleaned and corrected immediately. Practice on the ship is to flush lines regularly which is written in logs.	29 May 03
13	CREW GALLEY	The Ice Machine (Dispenser) did not maintain an adequate air gap.	07	0	YES	CTO	Drain pipe adjusted to 1.5" above scupper.	05/01/03
14	CREW GALLEY	The ice bin drain was extremely soiled of the counter top ice machine	21	0	NO	PSD / CTO	This was caused by crew pouring liquid waste down machine dispensing save-all drains. Removed & sanitized.	29/05/03
15	PROVISIONS	Feta Cheese was noted on the Deck in the Dairy Cooler.	19	0	NO	PSD/SPFB	We had loading during the inspection and a couple of boxes were temporary placed on the deck to re-arrange the storing on pallets.	29 May 03

							Corrected immediately.	
16	BACKFLOW PREVENTION DEVICES	The potable water line used for cleaning hose hook up in the garbage room did not have a backflow prevention device. Also noted outside the bonded store # 231 on deck 2, a potable water line with a threaded outlet did not have a backflow prevention device. The carbonator in the Crew Bar did not have a back flow prevention device installed.	08	0	NO	CTO	BFP devices installed to hose outlets. SS vented triple check valve ordered for crew bar carbonator.	
17	PROVISIONS-DRY STORAGE	Two bags of "Sun" Rice were found , one with a hatched miller and one with a larva enclosed within the bags	15	0	YES	PSD/SPFB	The 2 bags were immediately discarded.	29 May 03
18	DISHWASH DECK 10	The undercounter dishwasher was posted out of order	22	0	NO	CTO	Awaiting arrival of spare parts	
19	DECK 10 GALLEY	A few cracked deck tiles were noted in this area in front of the ice machine	33	1	YES	CTO	Ongoing maintenance regime to be initiated by vessel / PCSC	
20	DECK 10 GALLEY	Loose insulation was noted between the upper and lower compartments inside the ice machine	28	2	NO	CTO	Removed during the inspection	29 May 03
21	DECK 10 GALLEY	Slight corrosion was noted in the upper compartment of the ice machine.	28	2	NO	CTO	Chlorine soiling – cleaned.	05/31/03
22	DECK 10 GALLEY – STORAGE AREA	The deck was soiled under the cabinets in this area	33	1	NO	PSD/SPFB	Area was cleaned during the inspection	29 May 03
23	HOT GALLEY DECK 10	Gaps were noted on the bulkhead/deck head junctures in the cold store walk in refrigeration in this area.	33	1	YES	CTO	Sikaflex 221 mastic applied to seams.	05/31/03
24	HOT GALLEY DECK 10	Corrosion was noted on the cooking racks inside of the ovens.	20	2	NO	PSD/SPFB	All Racks have been cleaned – completed	29 May 03
25	HOT GALLEY DECK 10	The seal around the drain areas of the Pasta Cooker was heavily soiled.	26	3	YES	PSD/SPFB	The drain was cleaned - will arrange for a new indent to replace the gaskets in this area	29 May 03
26	POTWASH DECK 10	A "Wash hands Often" sign was not posted at the hand sink.	30	1	NO	PSD/SPFB	This sign must have been fallen off recently – replaced already	29 May 03
27	COLD GALLEY DECK 10	Corrosion was noted in the undercounter storage area across from the clean storage rack.	21	1	NO	PSD/SPFB	The cabinets have been cleaned already	29 May 03
28	COLD	The undercounter storage area across	27	1	NO	PSD/SPFB	The cabinets were cleaned and	29 May 03

	GALLEY DECK 10	from the clean storage rack was soiled with food particles.					sanitized	
29	SABATINI'S BAR	Two lights over the Bar counter were not shielded or provided with shatter proof bulbs.	36	1	NO	CTO	New shades installed.	05/31/03
30	SABATINI'S BAR	A "Wash hands Often" Sign was not posted at the hand wash sink	30	1	NO	PSD/SPFB	A new hand sink just was installed – there was another sink in this area which had the posted sign on it – have moved the sign and posted additional ones	29 May 03
31	SABATINI'S AND STEAKHOUSE DINING AREA	The deck junctures were not covered of the waiter stations.	33	1	NO	CTO	Vessel requires suitable material to aesthetically produce required radius profile – attn. PCSC	
32	BBQ GRILL	The fryer coils were soiled with carbonized residue.	26	3	YES	PSD/SPFB	New Cleaning procedures involving metal brush-works implemented Immediately	29 May 03
33	BBQ GRILL	The deck at the bulkhead /deck juncture was heavily soiled.	33	1	YES	PSD/SPFB/CTO	Area deep cleaned and source of water leakage is being investigated by the technical department	
34	PANORAMA DISHWASH	Cracked deck tiles were noted in this area	33	1	YES	CTO	Ongoing maintenance regime to be initiated by vessel / PCSC	
35	PANORAMA BUFFET	A hand wash sink was not provided for the carving station on the buffet line.	29	3	YES	PSD/SPFB/CTO	The next station located inside the prep galley more than 8 meters or 25 feet away from the buffet line. A new hand wash station will be manufactured and installed.	
36	PANORAMA PREPARATION GALLEY	The fryer coils were soiled with carbonized residues	26	3	YES	PSD/SPFB	New Cleaning procedures involving metal brush-works implemented Immediately	29 May 03
37	PANORAMA BAR	Two lights over the bar counter area were not shielded or provided with shatter proof bulbs.	36	1	NO	CTO	New shades installed.	05/31/03
38	ROOM SERVICE PANTRY DECK 4	Two holes were noted in the bulkhead next to the coffee machine.	33	1	NO	PSD/ASM	Repaired.	06/01/03
39	VENTILATION	The air condition condensation	41	2	NO	CTO	Each unit has a removable panel	

	ON	collector pans or unit ACR 4.04 was not accessible for inspection. It was stated by the refrigeration engineer that this units are cleaned every 3 months.					secured by thumbscrews. The one on this unit is partially obstructed by the close installation of an electrical panel although it is possible to sight with an inspection mirror.	
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